

Amendments to the Claims

The listing of claims will replace all prior versions, and listings of claims in the application.

Claims 1-45 (Cancelled).

Claim 46 (Currently amended): A method of stabilizing the flavor of a fermented malt beverage comprising contacting said beverage, or a grain malt or wort used to produce said beverage, with at least one agent that is immobilized on a solid support and that inhibits, reduces, binds or otherwise inactivates one or more α -dicarbonyl Maillard reaction intermediates.

Claim 47 (Withdrawn and Currently amended): A method of producing a malt beverage having stabilized flavor, said method comprising:

- (a) producing a grain malt;
- (b) producing a wort from said grain malt;
- (c) contacting said wort with at least one agent that is immobilized on a solid support and that inhibits, blocks, reduces, binds or otherwise inactivates one or more α -dicarbonyl Maillard reaction intermediates; and
- (d) fermenting said wort to produce a fermented malt beverage having stabilized flavor.

Claim 48 (Withdrawn and Currently amended): A method of producing a malt beverage having stabilized flavor, said method comprising:

- (a) producing a grain malt;

- (b) contacting said grain malt with at least one agent that is immobilized on a solid support and that inhibits, blocks, reduces, binds or otherwise inactivates one or more α -dicarbonyl Maillard reaction intermediates;
- (c) producing a wort from said grain malt; and
- (d) fermenting said wort to produce a fermented malt beverage having stabilized flavor.

Claim 49 (Currently amended): A method of producing a malt beverage having stabilized flavor, said method comprising:

- (a) producing a grain malt;
- (b) producing a wort from said grain malt;
- (c) fermenting said wort to produce a fermented malt beverage; and
- (d) contacting said fermented malt beverage with at least one agent that is immobilized on a solid support and that inhibits, blocks, reduces, binds or otherwise inactivates one or more α -dicarbonyl Maillard reaction intermediates, thereby producing a fermented malt beverage having stabilized flavor.

Claim 50 (Previously presented): The method of any one of claims 46-49, wherein said agent is a chemical agent.

Claim 51 (Previously presented): The method of claim 50, wherein said chemical agent is an aminoguanidine.

Claim 52 (Withdrawn): The method of claim 50, wherein said chemical agent is 1,2-phenylenediamine.

Claim 53 (Cancelled)

Claim 54 (Previously presented): The method of any one of claims 46-49, wherein said fermented malt beverage is a beer.

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